

# REDCURRANT WEIZEN

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (35.7%)	81 %	6
Grain	Carahell	0.2 kg (3.6%)	77 %	26
Grain	Płatki jęczmienne	0.4 kg (7.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lomik	20 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	300 ml	Mauribrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	czarna porzeczka	1350 g	Secondary	5 day(s)